



You must be holy, because I am holy.

1Peter 1:16



OUR EFFECT ON OTHERS

Common foodborne pathogens such as E.coli (pictured right) and Salmonella can be spread through human contact. How does your action or inaction affect the health of others? Philippians 2:4.



Ask yourself...

- Can rain, dust or debris from hair or clothing fall onto food or utensils?
- If I am sick, how will eating in the company of others affect them?
- Am I modest enough to get up and wash my hands after sneezing or coughing at the table?



FOOD PREPARATION

Cross-contamination is a risk associated with preparation

- Always wash your hands both before and after preparing food.
- Frequently change dish cloths and sponges to prevent the growth of bacteria.
- Do not allow raw meats to come in contact with other foods.
- Wash cutting boards and utensils that come in contact with raw meats prior to using them with other foods or utensils.
- Wash dishes using hot soap and water.

CONSUMPTION

- Keep flies away from food as they carry germs that can cause diseases.
- Thoroughly wash hands prior to eating, picking up food from the serving lines, or when going through the gleaning line. Soap and water is most effective. When unavailable an alcohol-based hand cleaner can also be used.
- Make sure that coffee cups, coffee makers, dishes, etc., are washed after each use as these can harbor the dangerous E-coli bacteria.

FOOD STORAGE

Improper storage of food allows bacteria to quickly multiply

- Keep hot food hot and cold food cold.
- Do not keep raw meat or poultry in the refrigerator for more than 2 days.
- When in doubt, throw it out!
- To prevent spoilage, pick up or glean smaller quantities of food more often rather than stocking up on large amounts.
- Do not leave crumbs or food garbage on desks, in work areas, or on counters overnight as these can attract disease carrying rodents and insects.

Foodborne illness (or food poisoning) is a common, costly - yet preventable - public health problem. Each year, 1 in 6 Americans gets sick by consuming contaminated foods or beverages. On a daily basis we are each involved in the preparation, consumption and storage of food.



Please consider these precautions. They can eliminate food related illnesses.

NEW SAFETY POLICIES

[Safety Accountability Program](#)